



Valentine's Dinner Menu

Served Wednesday, February 14, 2018

Amuse

Strawberry Heart

champagne mousse, balsamic Chambord reduction

Choice of Soup or Salad

Shrimp and Corn Bisque

roasted corn dust, tomato oil

~ or ~

Two Hearts Salad

*artichoke hearts, hearts of palm, tortilla strips,
champagne – pomegranate vinaigrette*

Choice of Entrée

Lobster and Shrimp Newburg

in puff pastry, asparagus

Carpetbag Filet

*topped with lump crab and Stilton blue,
whipped potato cake, French beans and baby
carrots, béarnaise*

Salmon with Crab Ravioli

house-made lobster brandy cream, broccolini

~ or ~

Veal Francaise

*arugula – sundried tomato risotto, wilted greens,
lemon cognac beurre blanc*

Choice of Dessert

Grand Marnier Strawberry Shortcake

~ or ~

Chocolate Espresso Cake

\$49.⁹⁵ per person

includes two keepsake champagne flutes